

Tweet Text	Tweet Timestamp
RT @FDAanimalhealth: #FDA Releases 2012 NARMS Retail Meat Annual Report, 2013 Preliminary Data; Some Encouraging Early Trends Seen <a href="http://t.co/ta6j">http://t.co/ta6j</a>	2015-04-14 20:45:53 +0000
RT @USDA_ARS: .@USDA_ARS Fast New Approach to Formulating Pest-Killing Fungi on Tap. <a href="http://t.co/hUDAED9iZj">http://t.co/hUDAED9iZj</a>	2015-04-09 17:04:34 +0000
RT @FDAanimalhealth: #FDA Issues Draft Guidance to Ensure the Safety of Animal Feed On-Farm <a href="http://t.co/ehczcdaAcw">http://t.co/ehczcdaAcw</a>	2015-03-19 21:01:01 +0000
RT @CDC_NCEID: When public health professionals looked for the source of a listeriosis outbreak, AMD methods pinpointed the answer <a href="http://t.co/ta6j">http://t.co/ta6j</a>	2015-03-04 20:32:31 +0000
RT @USDAFoodSafety: According to a new report more than 80% of reported E. Coli illnesses can be traced to beef & veggies, more: <a href="http://t.co/ta6j">http://t.co/ta6j</a>	2015-03-02 20:16:05 +0000
RT @USDAFoodSafety: In a recent study, researchers put parents' #FoodSafety skills to the test. Find out how they did here: <a href="http://t.co/m89ta6j">http://t.co/m89ta6j</a>	2015-02-25 20:34:57 +0000
RT @USDA_ARS: .@USDA_ARS Killing Fish Egg Fungus with a Disinfectant. <a href="http://t.co/0F2KzMfHgU">http://t.co/0F2KzMfHgU</a>	2015-02-25 15:08:45 +0000
RT @USDA_NIFA: Proper poultry #foodsafety, handling practices are widely misunderstood by consumers: @RTI_Intl @KState @TSUedu study <a href="http://t.co/ta6j">http://t.co/ta6j</a>	2015-01-29 17:04:49 +0000
RT @USDAFoodSafety: If doors remain closed during a #BlackOut a fridge will keep food safe for 4 hrs & a full freezer will keep food safe for 48 hrs	2014-08-08 20:33:49 +0000
RT @USDAFoodSafety: Power out due to #Isselle? watch this video to learn how to make sure the food in your fridge remains safe: <a href="https://t.co/ta6j">https://t.co/ta6j</a>	2014-08-08 19:35:55 +0000
[FoodSafetyGovBlog] Cooking Meat? Check the New Recommended Temperatures <a href="http://1.usa.gov/m3a3UP">http://1.usa.gov/m3a3UP</a>	2011-05-25 20:20:09 +0000
[FDARecalls] BCS International Corp. Issues Allergy Alert On Undeclared Peanuts In Dr. Snack Choco Raisin Wit... <a href="http://1.usa.gov/lckV6w">http://1.usa.gov/lckV6w</a>	2011-05-25 18:18:35 +0000
[CanadianRecalls] Health Hazard (Listeria) - Fumagalli La Salumeria brand Seasoned Dry Cured Pork Loin <a href="http://bit.ly/lX1u3l">http://bit.ly/lX1u3l</a>	2011-05-25 06:18:01 +0000
RT @USDAFoodSafety: We broke 10,000 followers today! Follow us for food safety tips and news, plus immediate notice of recall releases	2010-01-29 00:00:00 +0000
RT @SafeFoodScience: [FC] HACCP Economics in Fish Processing Plants <a href="http://bit.ly/cFbZ7G">http://bit.ly/cFbZ7G</a>	2010-01-27 00:00:00 +0000
RT @SafeFoodScience: [FC] Mycotoxins in food from Jordan: preliminary survey <a href="http://bit.ly/9rNQEn">http://bit.ly/9rNQEn</a>	2010-01-27 00:00:00 +0000
RT @ARSInformation: Helpful Yeast Battles Food-Contaminating Aflatoxin. <a href="http://tr.im/LLgO">http://tr.im/LLgO</a>	2010-01-27 00:00:00 +0000
RT @National_Ag_Lib: Check out FSIC's new twitter for food safety researchers: @safefoodscience #ff	2010-01-22 00:00:00 +0000
RT @SafeFoodScience: Absence of 2009 Pandemic H1N1 Influenza A Virus in Fresh Pork <a href="http://bit.ly/8OKPkT">http://bit.ly/8OKPkT</a>	2010-01-21 00:00:00 +0000

RT @AGNRIPAN: Students fill ag schools to learn high-tech food production; Food Safety majors in demand <a href="http://bit.ly/8Rcf91">http://bit.ly/8Rcf91</a>	2010-01-21 00:00:00 +0000
RT @USDAFoodSafety: Questions about recalls? Background on procedure and some recall jargon <a href="http://bit.ly/7wZYrJ">http://bit.ly/7wZYrJ</a>	2010-01-21 00:00:00 +0000
RT @USDAFoodSafety: Bag lunches are easy on your wallet. Make sure to keep them easy on your health! For safety tips: <a href="http://bit.ly/4ORStV">http://bit.ly/4ORStV</a>	2010-01-19 00:00:00 +0000
RT @IFTMedia: Improving the Safety of Imported Food <a href="http://bit.ly/6vtnRc">http://bit.ly/6vtnRc</a> #food, #food safety	2010-01-16 00:00:00 +0000
RT @MNagriculture: Parkers Farm expands recall. Here is the product list. <a href="http://bit.ly/7T8a1H">http://bit.ly/7T8a1H</a>	2010-01-15 00:00:00 +0000
RT @SafeFoodScience: [LM] Identification of E. coli O157:H7 in a Proficiency Testing Program: An Update of Laboratory Performance <a href="http://...">http://...</a>	2010-01-15 00:00:00 +0000
RT @MNagriculture: Updated: Parkers Farm product recall information. <a href="http://bit.ly/5ySfN5">http://bit.ly/5ySfN5</a>	2010-01-12 00:00:00 +0000
RT @USDAgov: Welcome USDA/APHIS:@APHISgov follow for info about protecting American agriculture by helping ensure the health of animals ...	2010-01-11 00:00:00 +0000
RT @foodsafetygov: Fresh produce may be healthy, but is it safe? Tips for buying, preparing & storing produce safely. <a href="http://bit.ly/mPwN5">http://bit.ly/mPwN5</a>	2010-01-11 00:00:00 +0000
RT @ProMED_mail: PRO/AH/EDR> Prion disease update 2010 <a href="http://bit.ly/5RAYvd">http://bit.ly/5RAYvd</a>	2010-01-08 00:00:00 +0000
RT @benjaminchapman: 42 St. Oyster Bar linked to over 280 illnesses; norovirus confirmed in 3 cases -- <a href="http://bit.ly/4owNo2">http://bit.ly/4owNo2</a>	2010-01-08 00:00:00 +0000
RT @ncce_news: "GAP Training II â€” Food Safety: From Production to Sales" set for 1/27 in Goldsboro: <a href="http://tinyurl.com/y87ryh9">http://tinyurl.com/y87ryh9</a>	2010-01-08 00:00:00 +0000
RT @SafeFoodScience: [CID] Gastroenteritis and Foodâ€” Borne Disease in Elderly People Living in Longâ€” Term Care <a href="http://bit.ly/6b4rDN">http://bit.ly/6b4rDN</a>	2010-01-07 00:00:00 +0000
RT @ColoradoSPH: UC Denver researchers use math to predict spread of epidemic disease <a href="http://tinyurl.com/yzvpoj4">http://tinyurl.com/yzvpoj4</a>	2010-01-06 00:00:00 +0000
RT @foodsafetygov: Allergy alert: Undeclared wheat and food colorings in Harry London Chocolate Pecan Caramel Stars. <a href="http://bit.ly/7PbKle">http://bit.ly/7PbKle</a>	2010-01-06 00:00:00 +0000
RT @foodsafetygov: Resolve to Be Food Safe in 2010. Just follow these 4 steps: Clean, Separate, Cook, Chill. <a href="http://bit.ly/2Y2SO">http://bit.ly/2Y2SO</a>	2010-01-05 00:00:00 +0000
RT @CIDRAP: MRSA clone in food animals worrisome, expert says <a href="http://bit.ly/89XOFc">http://bit.ly/89XOFc</a>	2010-01-05 00:00:00 +0000
RT @foodsafetydubai: India: Central food regulator, FFSAI, to audit top F&B firms soon <a href="http://tinyurl.com/yaervcr">http://tinyurl.com/yaervcr</a>	2010-01-05 00:00:00 +0000
RT @UNC_Health_Care: UNC researchers find a single atom controls motility required for bacterial infection. <a href="http://bit.ly/54Pk4C">http://bit.ly/54Pk4C</a>	2010-01-05 00:00:00 +0000
RT @umnfoodsafety: Soup time! Make a bunch and preserve it for later use. See tips at <a href="http://bit.ly/6PcCdg">http://bit.ly/6PcCdg</a>	2010-01-05 00:00:00 +0000
RT @FDAWomen: Women warned to avoid Nzu, Traditional Remedy for #MorningSickness: <a href="http://bit.ly/5b114G">http://bit.ly/5b114G</a> #pregnancy	2010-01-04 00:00:00 +0000
RT @foodgov: Food Standards Agency warns about high iodine levels in Bonsoy soya drink: <a href="http://bit.ly/7Z9Uu0">http://bit.ly/7Z9Uu0</a>	2009-12-29 00:00:00 +0000

RT @ProMED_mail: PRO/AH/EDR&gt; Anthrax, human - USA (02): (NH) <a href="http://bit.ly/5N4pqT">http://bit.ly/5N4pqT</a>	2009-12-29 00:00:00 +0000
RT @USDAFoodSafety: FSIS Recall: Maine Firm Recalls Ham Products for Possible Listeria Contamination: Associated Grocers of Maine, impo. ...	2009-12-25 00:00:00 +0000
RT @foodsafetygov: Nationwide recall of steaks shipped to restaurants due to possible E. coli contamination. <a href="http://bit.ly/5mqrlE">http://bit.ly/5mqrlE</a>	2009-12-25 00:00:00 +0000
RT @USDAFoodSafety: Serving by buffet? Watch the clock: Refrigerate leftovers within 2 hours <a href="http://bit.ly/8CTY9D">http://bit.ly/8CTY9D</a>	2009-12-24 00:00:00 +0000
RT @clevelanddotcom: E. coli concerns prompt veal recall from two Cleveland meat markets: A Trumbull County company voluntarily recalled ...	2009-12-23 00:00:00 +0000
RT @consumerreports: Holiday bakers: Beware of these hazelnut recalls <a href="http://bit.ly/8eFkzl">http://bit.ly/8eFkzl</a>	2009-12-23 00:00:00 +0000
RT @USDAFoodSafety: Last minute holiday food safety questions? Call the USDA Meat & Poultry Hotline at 1-888-674-6854. (English and Espanol)	2009-12-23 00:00:00 +0000
RT @NPRHealth: FDA Cites Denver Airline Caterer For Roaches, Bacteria <a href="http://su.pr/7gyazb">http://su.pr/7gyazb</a>	2009-12-23 00:00:00 +0000
RT @foodsafetygov: Tired of turkey? Try roasting those "other" holiday meats and poultry. Tips and cooking charts. <a href="http://bit.ly/5EmX0n">http://bit.ly/5EmX0n</a>	2009-12-22 00:00:00 +0000
RT @SafeFoodScience: [IJFM] Contemporary strategies in combating microbial contamination in food chain <a href="http://bit.ly/6ARP1d">http://bit.ly/6ARP1d</a>	2009-12-22 00:00:00 +0000
RT @ehtforum: More "silent" prion infections possible: Atypical susceptibility gene found for man who medics believe has died... <a href="http://...">http://...</a>	2009-12-19 00:00:00 +0000
RT @USDAFoodSafety: Questions about safe holiday food preparation? Ask Karen, USDA's 24/7 virtual assistant. <a href="http://www.fsis.usda.gov/As...">http://www.fsis.usda.gov/As...</a>	2009-12-19 00:00:00 +0000
RT @foodsafetygov: Safe Eggnogging: A video in American Sign Language <a href="http://bit.ly/6S0LrR">http://bit.ly/6S0LrR</a> #holidayfood	2009-12-19 00:00:00 +0000
RT @SafeFoodScience: [BTAdv] An overview of foodborne pathogen detection: In the perspective of biosensors <a href="http://bit.ly/4wTle7">http://bit.ly/4wTle7</a>	2009-12-19 00:00:00 +0000
RT @NatureNews: CJD fears resurface in the UK <a href="http://ff.im/-d4mqv">http://ff.im/-d4mqv</a>	2009-12-18 00:00:00 +0000
RT @GLOBALGAP: Global aquaculture sustainability standards completed for tilapia <a href="http://icio.us/njrszy">http://icio.us/njrszy</a>	2009-12-18 00:00:00 +0000
RT @USDAFoodSafety: Still shopping for just the right gift? Give the gift of good health: A food thermometer <a href="http://bit.ly/1yoeqY">http://bit.ly/1yoeqY</a>	2009-12-16 00:00:00 +0000
RT @ProMED_mail: PRO/AH/EDR&gt; Trichinellosis - Belarus: (BR) wild boar meat <a href="http://bit.ly/8XKvvg">http://bit.ly/8XKvvg</a>	2009-12-16 00:00:00 +0000
RT @healthyschools: USDA is issuing a final rule requiring schools to develop a school food safety program. <a href="http://bit.ly/70nMpC">http://bit.ly/70nMpC</a>	2009-12-15 00:00:00 +0000
RT @foodsafetygov: The Joys of Giving and Receiving Food Safely: Get tips on mailing and receiving food gifts. <a href="http://bit.ly/8mmhbj">http://bit.ly/8mmhbj</a>	2009-12-14 00:00:00 +0000
RT @SafeFoodScience: [FC] Sociodemographic inequalities and outbreaks of foodborne diseases : an ecologic study <a href="http://bit.ly/7JZwDW">http://bit.ly/7JZwDW</a>	2009-12-12 00:00:00 +0000

RT @SafeFoodScience: [JFP] Chicken Salad as the Source of a Case of <i>Listeria monocytogenes</i> Infection in Connecticut <a href="http://bit.ly/7y4FKL">http://bit.ly/7y4FKL</a>	2009-12-11 00:00:00 +0000
RT @SafeFoodScience: [JFP] High-Risk Food Consumption and Food Safety Practices in a Canadian Community <a href="http://bit.ly/6q28CN">http://bit.ly/6q28CN</a>	2009-12-11 00:00:00 +0000
RT @FDArecalls: Pet Carousel Conducts Nationwide Recall of Beef Hoof Products and Pig Ears Because of Salmonella Risk: Sanger, CA--... h ...	2009-12-10 00:00:00 +0000
RT @HealthCanadaGC: Health Canada to host World Health Organization scientific experts meeting on BPA <a href="http://bit.ly/5qFzwY">http://bit.ly/5qFzwY</a>	2009-12-09 00:00:00 +0000
RT @EurekaAlertAAAS: Physicians knowledge of childhood food allergies needs room for improvement <a href="http://url4.eu/u7Qi">http://url4.eu/u7Qi</a>	2009-12-09 00:00:00 +0000
RT @SafeFoodScience: Announcing the launch of USDA Food Safety Research Information Office's @SafeFoodScience . Follow us for food safet ...	2009-12-09 00:00:00 +0000
RT @USDAFoodSafety: Why is the E. coli O157:H7 bacterium of special concern in ground beef? View the answer & find more info here: <a href="http://...">http://...</a>	2009-12-08 00:00:00 +0000
RT @mbbatz: Critical piece of food attribution puzzle: "A Scheme for Categorizing and Grouping Implicated Foods" <a href="http://bit.ly/4svsSj">http://bit.ly/4svsSj</a>	2009-12-08 00:00:00 +0000
RT @ProMED_mail: PRO/EDR&gt; Hepatitis A - Tajikistan (LE) <a href="http://bit.ly/5tBeeS">http://bit.ly/5tBeeS</a>	2009-12-08 00:00:00 +0000
RT @CDCemergency: Avoid Salmonella infection from water frogs. Wash hands with soap and water after contact. <a href="http://is.gd/5g88m">http://is.gd/5g88m</a>	2009-12-08 00:00:00 +0000
RT @foodgov: Campylobacter report published by Food Standards Agency in Scotland - <a href="http://bit.ly/8sNuLc">http://bit.ly/8sNuLc</a>	2009-12-07 00:00:00 +0000
RT @DSHSPressOffice: San Antonio Bay oysters recalled. News release: <a href="http://bit.ly/5kefRd">http://bit.ly/5kefRd</a>	2009-12-05 00:00:00 +0000
RT @foodsafetygov: What is Bacillus cereus? The "bad bug" behind the canned Slim-Fast recall. Facts on sources, symptoms, more. <a href="http://b...">http://b...</a>	2009-12-05 00:00:00 +0000
RT @foodsafetygov: Yes, #H1N1 flu has been found in a US turkey flock <a href="http://bit.ly/6aKcAu">http://bit.ly/6aKcAu</a> But no, you can't get H1N1 from eating poultr ...	2009-12-02 00:00:00 +0000
RT @USDA_AMS_NEWS: USDA's @USDA_AMS_NEWS, @USDAFoodSafety, @usdafsa, @TeamNutrition all play a role in the School Lunch Program Learn more ...	2009-12-02 00:00:00 +0000
RT @USDAFoodSafety: And the #1 Reason to Handle Your Food Safely... It may save a life! <a href="http://bit.ly/92GwLR">http://bit.ly/92GwLR</a>	2009-12-02 00:00:00 +0000
RT @WA_DeptofHealth: Three recent E.coli cases in WA are linked to drinking raw, unpasteurized milk. A reminder of potential health risk ...	2009-12-02 00:00:00 +0000
RT @MicrobeWorld: Food Safety 101 (MWV33): Whether you are making lunch for work, school or a summer picnic, knowing what food to.. <a href="http://...">http://...</a>	2009-12-02 00:00:00 +0000
RT @eqpaho: PAHO Virtual seminar: Web 2.0 and Public Health December 3-4 2009 <a href="http://equity.posterous.com/virtual-conference-web-20-and-...">http://equity.posterous.com/virtual-conference-web-20-and-...</a>	2009-12-01 00:00:00 +0000
RT @micheletjay: UC Davis' Western Institute for Food Safety and Security (WIFSS) e-news: <a href="http://tinyurl.com/6cec7c">http://tinyurl.com/6cec7c</a>	2009-12-01 00:00:00 +0000
RT @National_Ag_Lib: Be foodsafe when supporting our Troops. Check out new FAQ on sending food gifts overseas: <a href="http://bit.ly/85ZWIU">http://bit.ly/85ZWIU</a>	2009-12-01 00:00:00 +0000

RT @USDAFoodSafety: How can consumers prevent salmonellosis? Follow these guidelines for safe food preparation: <a href="http://bit.ly/4XnYff">http://bit.ly/4XnYff</a>	2009-12-01 00:00:00 +0000
RT @foodsafetygov: A little post-holiday food safety humor: Songs by Dr. Carl Winter of UC Davis, aka "the Elvis of E. coli." <a href="http://bit.ly/4XnYff">http://bit.ly/4XnYff</a>	2009-11-30 00:00:00 +0000
RT @foodsafetygov: Leftover turkey? How long can you store it (and the gravy) in the refrigerator or freezer. <a href="http://bit.ly/7qOHOQ">http://bit.ly/7qOHOQ</a>	2009-11-28 00:00:00 +0000
RT @USDAFoodSafety: Happy Leftovers Day! Refrigerated: Use in 3-4 days. Frozen: Use in 2-6 mo. for best quality. <a href="http://bit.ly/2zcUI0">http://bit.ly/2zcUI0</a> #t ...	2009-11-27 00:00:00 +0000
RT @USDAgov: USDA Blog: Happy Leftovers Day! <a href="http://bit.ly/4JEBn3">http://bit.ly/4JEBn3</a>	2009-11-27 00:00:00 +0000
RT @MediaAlabamaGov: Shellfish growing waters opened <a href="http://bit.ly/5iFoot">http://bit.ly/5iFoot</a>	2009-11-26 00:00:00 +0000
RT @USDAFoodSafety: Safety check: Do you have a food thermometer? Borrow or buy one. It's™ important for family safety. <a href="http://bit.ly/1yo">http://bit.ly/1yo</a> ...	2009-11-25 00:00:00 +0000
RT @EurekAlertAAAS: Researchers discover biological basis of 'bacterial immune system'; <a href="http://url4.eu/pKwg">http://url4.eu/pKwg</a>	2009-11-25 00:00:00 +0000
RT @USDAFoodSafety: Last minute questions on holiday food safety? Ask Karen, USDA's 24/7 virtual rep or call USDA's Hotline. <a href="http://bit.ly/4XnYff">http://bit.ly/4XnYff</a> ...	2009-11-25 00:00:00 +0000
RT @USDAgov: Thanksgiving Food Safety Facebook Chat is available on YouTube - Check it out! <a href="http://bit.ly/62y3sj">http://bit.ly/62y3sj</a> #turkeytweets	2009-11-25 00:00:00 +0000
RT @USDAFoodSafety: Stuffing may be cooked inside the turkey or separately. Make sure it reaches 165 °F in the thigh. <a href="http://bit.ly/1Chf">http://bit.ly/1Chf</a> ...	2009-11-24 00:00:00 +0000
RT @itsasnaporg: Mom says, wash your hands before your turkey dinner! Request your FREE Cold & Flu Toolkit <a href="http://cleaning101.com/sda-co">http://cleaning101.com/sda-co</a> ...	2009-11-24 00:00:00 +0000
RT @Fight_BAC: Even if you are serving apple or pecan pies, you could make the pie crust today & bake it late tomorrow. <a href="http://www.holid">http://www.holid</a> ...	2009-11-24 00:00:00 +0000
RT @USDAFoodSafety: Have a food thermometer for Turkey Day? Always cook poultry to 165 °F. Don't count on pop-ups. <a href="http://bit.ly/yLrry">http://bit.ly/yLrry</a> # ...	2009-11-23 00:00:00 +0000
RT @USDAgov: USDA Release: USDA National Scholars Program Applications Open For 2010 Academic School Year <a href="http://bit.ly/6q3lev">http://bit.ly/6q3lev</a>	2009-11-23 00:00:00 +0000
RT @USDAFoodSafety: Questions on holiday turkey or meat preparation? Call USDA's Meat & Poultry Hotline: M-F, 10AM-4PM ET, 1-888-674 ...	2009-11-22 00:00:00 +0000
RT @USDAFoodSafety: Prepping for the holiday meal? Check out USDA's #turkeytweets #thanksgiving. Or Ask Karen, our 24/7 virtual assistan ...	2009-11-21 00:00:00 +0000
RT @foodsafetygov: Eating raw sprouts may lead to illness if you're susceptible (pregnant, elderly, kids, have weakened immunity) <a href="http://bit.ly/4XnYff">http://bit.ly/4XnYff</a> ...	2009-11-20 00:00:00 +0000
RT @foodsafetygov: Live Facebook Chat today: Your Thanksgiving food safety questions answered live, 3 pm ET. <a href="http://bit.ly/2Cool2">http://bit.ly/2Cool2</a> #turke ...	2009-11-19 00:00:00 +0000
RT @USDAFoodSafety: If your microwave is big enough, you can thaw your turkey in it. Cook immediately. <a href="http://bit.ly/3fodOn">http://bit.ly/3fodOn</a> #turkeytweet ...	2009-11-19 00:00:00 +0000

RT @CDFAnews: CDFA Protects - In the Spotlight - UC Davis Center for Produce Safety: <a href="http://cps.ucdavis.edu/">http://cps.ucdavis.edu/</a> #ag #farm #food safety	2009-11-19 00:00:00 +0000
RT @USDAgov: Streaming at 3 pm - Let's Talk Turkey! <a href="http://bit.ly/4fNhZH">http://bit.ly/4fNhZH</a> #turkeytweets #thanksgiving	2009-11-19 00:00:00 +0000
RT @USDA_AMS_NEWS: USDA Proposes Revision of U.S. Standards for Condition of Food Containers. <a href="http://bit.ly/400YBb">http://bit.ly/400YBb</a>	2009-11-19 00:00:00 +0000
RT @USDAFoodSafety: We're live Talking Turkey! Join us live at <a href="http://apps.facebook.com/usdalive">http://apps.facebook.com/usdalive</a> #turkeytweets #thanksgiving	2009-11-19 00:00:00 +0000
RT @ARSInformation: Microwave Meter Measures Moisture and Density of In-Shell Peanuts. <a href="http://tr.im/FiPS">http://tr.im/FiPS</a>	2009-11-19 00:00:00 +0000
RT @USDAFoodSafety: A frozen turkey can be thawed in cold water, then cooked immediately. Time:30 min/lb. <a href="http://bit.ly/1T9t6l">http://bit.ly/1T9t6l</a> #turkeytw ...	2009-11-18 00:00:00 +0000
RT @USDAgov: Are you ready for the Thanksgiving Food Safety Chat tomorrow? Join us at 3pm ET for live QA! <a href="http://bit.ly/2Cool2">http://bit.ly/2Cool2</a> #turkeytweets	2009-11-18 00:00:00 +0000
RT @USDA_NIFA: We also announced \$46 million awarded for specialty crop research today <a href="http://is.gd/4YebF">http://is.gd/4YebF</a>	2009-11-18 00:00:00 +0000
RT @USDAFoodSafety: Planning to thaw turkey in the fridge? Be sure you have the room & time! 12 lbs=3 days. <a href="http://bit.ly/1T9t6l">http://bit.ly/1T9t6l</a> #turkey ...	2009-11-17 00:00:00 +0000
RT @USDA_AMS_NEWS: Here's a look at the food safety requirements of purchases made for the National School Lunch Program. <a href="http://bit.ly/">http://bit.ly/</a> ...	2009-11-17 00:00:00 +0000
RT @USDAFoodSafety: Have the day off in honor of Veteran's Day? Try your luck w/this game -- Solve "The Case of the BAC that kept growin ...	2009-11-11 00:00:00 +0000
RT @pchd: FDA Video -- Holiday Food Safety (English) - simple steps you can take to ensure your safety around the holidays - <a href="http://tr.i">http://tr.i</a> ...	2009-11-10 00:00:00 +0000
RT @foodsafetygov: Flooding or power outage from Ida: Is your food is OK? What to do when the power comes back on. <a href="http://bit.ly/4o5KS5">http://bit.ly/4o5KS5</a>	2009-11-10 00:00:00 +0000
RT @FDArecalls - Best Brands Corp. Expands Voluntary Recall of Peanut Butter Frozen Cookie Dough (January 30): .. <a href="http://tinyurl.com/al8jnj">http://tinyurl.com/al8jnj</a>	2009-02-01 00:00:00 +0000
food safety: CIDRAP- FDA activates emergency network of labs to help find source of Salmonella outbreak- <a href="http://preview.tinyurl.com/6km4pl">http://preview.tinyurl.com/6km4pl</a>	2008-07-02 00:00:00 +0000